

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

WARM OLIVES	8
<i>Mixed Olives, Citrus Zest</i>	
SALMON TARTARE	
<i>Nori Spiced Rice Crisp, Citrus, Chili Aioli... While It Lasts</i>	9
THE PERFECT CAPER PATÉ	
<i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Pear Jam, French Bread Crisps, Capers Berries</i>	Rustic 13
CURRY MUSSELS	
<i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites,</i>	Sauce T16
SWEET & SPICY CALAMARI	
<i>Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i>	17
FOG	
<i>Humboldt Fog Goats Cheese, Crostini, Lemon Micro Tumble, Jam, Local Honeycomb</i>	Red Wine 18
ESCARGOT	
<i>Baked With Classic Pernod Butter-Served With Grilled French Bread</i>	16
FOIE GRAS CLUB	
<i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon On Grilled House Brioche</i>	22
FRIED MUSHROOM	
<i>Fried Hen of the Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread</i>	17

SALADS

HOUSE CHOP	
<i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon, Maytag Blue Cheese- Tossed In A Capers-Whole Grain Mustard Vinaigrette</i>	12
BABY GREENS	
<i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i>	10
BLEU BEET	
<i>Organic Roasted Beets on Spinach & Mixed Greens, Bleu Cheese, Toasted Pecans, Bleu Cheese Vinaigrette</i>	13
PARISIAN SALAD	
<i>Frisee-Arugula Greens, Black Truffle-Hazelnut Vinaigrette, Toasted Hazelnuts, Mimolette Cheese</i>	14
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SIDES

CHOICE OF SAUCE - Butter Sauce/Hollandaise/Thyme Jus	2
HOUSE MADE FRESH HERB FOCACCIA - Kalamata Olives	5
FRENCH BREAD	5
FRITES	5
ANSON MILLS GRITS - Cheddar Cheese & Corn Butter	5
SAUTEED BRUSSELS BACON - Fig Pickle & Brown Butter	5
BABY BOK CHOY- Chili Spiced w/Peanuts & Cilantro-Green Onion	5
COCONUT BLACK RICE	5
JUMBO ASPARAGUS – Spring Bearnaise	7
SAUTEED MUSHROOMS - Herbs & Brown Butter	7
TRUFFLED FRITES	7
GLUTEN FREE BREAD	7

JEANIE ROLAND
CHEF-OWNER

PASTAS

RIGATONCINI SAUSAGNAISE	27
<i>Imported From Italy, Rigatoncini Pasta With Sausage, Rustic Sauce, House Ricotta Cheese, Parmesan</i>	Tomato
DUCK UDON	34
<i>Seared Duck Breast, Sauté Of Mushrooms, Udon Noodles, Hoisin Sauce</i>	Bok Choy,
SQUID ARRABIATA	28
<i>Squid Ink Pasta, Saute' of Fresh Squid, Spicy Red Sauce Fried Calamari, Lemon Zest</i>	
SWEET PEA GNOCCHI	28
<i>House Made Gnocchi, Sweet Pea Pesto, Goat Cheese, Fresh Herbs</i>	
MUSHROOM CAPELLINI	27
<i>Blend of Saute' Mushrooms, Parmesan Cheese, Truffle Oil Finish</i>	

LAND & SEA

DUCK A DEUX FACONS	42
<i>Crispy Confit Of Duck & Garlic Marinated Duck Breast, Wilted Greens, Mashed Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	
MOMMA'S CHICKEN	26
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	
MISO SALMON	28
<i>Forbidden Black Rice, Chili'd Bok Choy & Ginger Sesame Butter</i>	
SHRIMP & GRITS	34
<i>Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar Cheese, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter</i>	
CRABBY SCALLOPS (2 or 3)	36/42
<i>Grilled Sea Scallops Topped With Brule' Of Crab & Yuzu Tobiko, Forbidden Black Rice, Baby Bok Choy & Apricot Beurre Blanc</i>	Coconut
DUCK FRITES	34
<i>Seared Duck Breast, Asparagus, Thyme Jus, Truffle Frites</i>	
NEW YORK STRIP 14 oz	45
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites & Brown Butter</i>	
FILET LA SAISON 6 oz or 8 oz	48/56
<i>Grilled, All-Natural Grass Fed 6 or 8oz Filet of Beef Tenderloin, Roasted Fingerling Potatoes, Asparagus, Frizzled Leeks & Spring Hollandaise</i>	
PAN SCALLOP 5 or 6	32/40
<i>Pan Crusted Scallops, Mashed Potatoes, Wilted Spinach, Brown Butter Pan Sauce</i>	
FILET LA MAISON 6 oz or 8 oz	56/64
<i>Grilled All-Natural Grass Fed 6 or 8 oz Filet of Beef Tenderloin Lobster Mac & Cheese, Asparagus, Spring Bearnaise</i>	
VEGAN DREAMIN'	24
<i>Black Rice, Saute' of Mushroom, Bok Choy, Asparagus, Macadamia Cheese, Red Curry Sauce</i>	
PIG & THE FIG	32
<i>Grilled Berkshire Pork Chop-Brule' of Fresh Figs, with Potato Carrot Gratin, Stone Fruit Glace, Kale Apple Salad with Fig Balsamic Vinaigrette</i>	
MOROCCAN SPICED LAMB	62
<i>Pan Seared Australian Rack of Lamb, Spiced Rubbed & Served with Oil Cured Olives, Roast Fingerling Potatoes, Haricot Verts Local Honey Drizzle</i>	
TEMPURA SHRIMP	32
<i>Organic Greens, Pickled Ginger, Tempura Shrimp & Asparagus Miso-Yuzu Vinaigrette</i>	
GRILLED WAGYU BURGER	18
<i>With Camembert Cheese, Dijonnaise, Frites</i>	
Add: Bacon	
Fried Egg	2
Foie Gras	2
	18

WINES.....BY THE GLASS

3 oz 6 oz

CHAMPAGNE-BRUT <i>R. Dumont, Champagne, France</i>	8.5	17
PINOT GRIGIO <i>2018 Ca' Montini, Terre Di Valfredda, Italy</i>	6	12
CHARDONNAY <i>2019 Ardeche-Louis Latour, Côte d'Or, France</i>	4.5	9
CHARDONNAY <i>2019 Raeburn, Russian River Valley-Sonoma, California</i>	7.5	15
FAVORITA <i>2020 Poderi Cellario Lafrea, Langhe, Italy</i>	4.5	9
VOUVRAY <i>2020 Christophe Thorigny, Parçay-Meslay, France</i>	6	12
SAUVIGNON BLANC <i>2020 Groth, Napa valley, California</i>	7	14
SANCERRE <i>2020 Pascal Jolivet, Loire Valley, France</i>	11	22
PINOT NOIR <i>2016 Carpe Diem, Anderson Valley, California</i>	8.5	17
CABERNET SAUVIGNON <i>2018 Kith & Kin, Napa Valley, California</i>	8	16
MERITAGE <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>	6	12
RED BLEND <i>2019 The Prisoner, Oakville, California</i>	11	22
GRENACHE-SYRAH-MOUVEDRE-COBIÈRES <i>2017 Gerard Bertrand, Cobières, France</i>	6.5	13
ROSSO DI MONTALCINO <i>2018 Camigliano, Tuscany, Italy</i>	6.5	13

CHAMPAGNE-SPARKLING-PROSECCO

CHAMPAGNE-BRUT <i>R. Dumont, Champagne, France</i>		68
CHAMPAGNE <i>Pol Roger Brut, Epernay, France</i>		118
CHAMPAGNE <i>Laurent-Perrier, Cuvee Rosé, Tours Sur Marne, France</i>		138
CHAMPAGNE <i>2014 Louis Roederer Brut Rose', Reims, France</i>		132
CHAMPAGNE <i>2012 Lois Roederer, Reims, France</i>		158
SPARKLING WINE <i>Roederer Estate-Brut, Anderson Valley, Calif</i>		72
SPARKLING WINE <i>Moet Chandon, Sparkling Wine, California</i>		42
PROSECCO <i>Mionetto Superiore DOCG, Valdobbiadene, Italy</i>		42

WHITE

CHARDONNAY <i>2019 Ardeche-Louis Latour, Côte D'or, France</i>		36
CHARDONNAY <i>2019 Raeburn-Russian River Valley-Sonoma., California</i>		60
CHARDONNAY <i>2020 De Forville-DOC-Vendemmia-Piemonte, Italy</i>		40
FAVORITA <i>2020 Poderi Cellario Lafrea, Langhe, Italy</i>		36

WHITE-cont

PINOT GRIGIO <i>2018 Ca' Montini, Terre Di Valfredda, Italy</i>		48
VOUVRAY <i>2020 Christophe Thorigny, Parçay-Meslay, France</i>		48
SANCERRE <i>2020 Pascal Jolivet, Loire Valley, France</i>		88
SANCERRE <i>2020 Alphonse Mellot-La Moussiere, Sancerre, France</i>		94
SAUVIGNON BLANC <i>2020 Groth, Napa valley, California</i>		56
WHITE BURGUNDY-CHARDONNAY <i>2019 Olivier Leflaive, Les Settilles, Montrachet, France</i>		72
WHITE BURGUNDY-CHARDONNAY <i>2019 Oncle Vincent, Bourgogne, Puligny-Montrachet, France</i>		84
PULIGNY MONTRACHET <i>2020 Louis Latour, Cote D'or, France</i>		198
PULIGNY MONTRACHET <i>2018 Olivier Leflaive, Montrachet, France</i>		224

RED

PINOT NOIR <i>2016 Carpe Diem, Anderson Valley, California</i>		68
PINOT NOIR-GROSBOT-BARBARA <i>2018 La Chambre d'Edouard, Saint Pourcain, France</i>		48
BOBAL-ESTENAS <i>2020 Felix Martinez Roda, Utiel-Requena, Valencia, Spain</i>		32
CABERNET SAUVIGNON <i>2018 Kith & Kin, Napa Valley, California</i>		64
CABERNET SAUVIGNON <i>2018 Trefethen-Oak Knoll District, Napa Valley, California</i>		80
ZINFANDEL <i>2017 Klinker Brick-Old Ghost-Old Vine Zin-Lodi, California</i>		72
MERITAGE <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>		48
RED BLEND <i>2019 The Prisoner, Oakville, California</i>		88
GIGONDAS <i>2018 Domaine Gour de Chaule'-Tradition, Gigondas, France</i>		74
GRENACHE-SYRAH-MOURVEDRE-COBIÈRES <i>2017 Gerard Bertrand, Cobières, France</i>		52
ROSSO di MONTEPULCIANO <i>2020 Tenuta di Gracciano DOC, Toscana, Italy</i>		48
ROSSO DI MONTALCINO <i>2018 Camigliano, Tuscany, Italy</i>		52
BURGUNDY-GEVERY CHAMBERTIN <i>2018 Domaine Faiveley, Burgundy, France</i>		128
BURGUNDY <i>2018 Clos Solomon -Givry 1er Cru, Givry, France</i>		116
CHATEAUNEUF-DU-PAPE <i>2017 Haute Pierre, Delas, Rhone, France</i>		120
CHIANTI CLASSICO <i>2017 Castello De Rampolla, Tuscany, Italy</i>		65
MONTEPULCIANO d'ABRUZZO <i>2018 Cantina Zaccagnini, Abruzzo, Italy</i>		58
BRUNELLO-SANGIOVESE <i>2016 Camigliano Brunello di Montalcino, Tuscany, Italy</i>		120
BAROLO <i>2014 Borgogno DOCG-Giacomo Borgogno &Figli, Piedmont, Italy</i>		128
BARBERA D'ALBA <i>2017 Nizza Garesio DOCG, Serralunga d'Alba, Italy</i>		94